



SOLO
.....
farm & table

APPETIZERS

Daily Selection of Oysters on the Half Shell

\$3.5 per piece / \$18 half dozen / \$30 dozen

Lebanese Style Beef Tartare

Sliced Picholine Olives, Fermented Brown Rice, Pine Nuts, Spiced Aioli and Warm House Flatbread with a Finely Chopped Egg Salad and Herbs \$14

Salad of Local Bibb and Gem Lettuces

Red Watercress, Belgian Endive, Blood Orange Suprêmes, Marinated Beets, Pickled Cranberries and Roasted Shallot Vinaigrette with VT Creamery's Feta Cheese \$14

Mighty Food Farm Cauliflower Soup

Seared Maine Diver Sea Scallop, Crispy Potato Latkes, Bacon Lardons, and Frisée Lettuce with Vanilla Oil \$14

Grilled Sourdough Tartine

Variety of Sliced Raw Radishes, Marinated and Grilled East Coast Sardines, Bonito Butter with an Oyster-Chervil Vinaigrette \$15

Braised Crispy Spanish Octopus Tostada

House Corn Tortillas, Shredded Cabbage, Salsa Roja, and Cultured Cream with a Citrus and Chili Salad \$18

HOUSEMADE FRESH PASTA

Fresh Maine Lobster Spaghetti

House Made Spaghetti, Lobster Suquet Sauce, Grilled Radicchio, Tarragon, and Chives with Crushed Toasted Hazelnuts \$25

Lamb Bolognese

Hand Cut Tagliatelle, Our Tomato Sauce, Brussels Sprout Leaves and Crumbled Lamb Sausage with Grated Parmesan Cheese \$22

Dill & Rye Seed Pappardelle

Braised Shortribs, Manzanilla Olives, Garlic Bread Crumbs and Sautéed Winter Greens with a Rosemary Brown Butter \$24

Wild Mushroom and House Ricotta Ravioli

Black Trumpet, Maitake, and Hon Shemeji Mushrooms, with Kale, Lemon and Shaved Parmesan Cheese \$26

Vegetable Miso Ramen

Our Ramen Noodles, Tempura Fried Maitake Mushrooms, Slow Poached Egg, Fermented Chilies, Braised Bok Choy and Pickled Mushrooms in a Savory Miso Broth \$25

ENTRÉES

Crispy Skin Fillet of Quinault River Steelhead Trout

Grated Cauliflower, Za'atar Yogurt, Pickled Sultanas, and Winter Herbs with Pomegranate Molasses \$30

Arroz Con Pollo

Ephraim Mountain Farm Chicken Melted Leeks, Roasted Cauliflower, and Sautéed Winter Mushrooms, with Black Olive Breadcrumbs \$29

Amlaw Family Farm Suckling Pig Porchetta

Bergamot Scented Cous Cous, Sunchoke Purée, and Roasted Cipollini Onions with a Savory Pork Jus \$34

Cassoulet of Wood Fired Kinderhook Farm Lamb

Stewed Yoder Farm's Hutterite Beans, House Lamb Merguez Sausage, Carrots and Sautéed Winter Greens with Garlic Bread Crumbs \$34

We would like to give thanks to the dedicated farmers
and people who provide us with this
wholesome and delicious food.

It is because of them and their dedication to their craft
that we are able to realize our own dream
and bring this all to you.

Thank you to...

Amlaw Family Farm

Anjali Farm

Backacre Beermakers

Big Picture Farm

Bobo's Mountain Sugar

Bread From the Earth

Clear Brook Farm

Earth Sky Time Community Farm

Ephraim Mountain Farm *

Firebelly Farm

Heleba Potato Farm

Ingrid Bengis Seafood

Kinderhook Farm

King Arthur Flour Bakery

Middletown Farm

Mighty Food Farm

Old Athens Farm

Someday Farm

Sugar Bob's Finest Kind

Taylor Farm

Twitchell Family Homestead

Twig Farm

Ungrounded Coffee Roasters

Vermont Shephard Farm

Woodbury Game Birds *

Woodcock Farm

Yoder Farm

** We use many small and local family run farms. Some of
their facilities depending on how much they produce, may
not be inspected by the USDA*